



6. (Currently Amended) Method for transforming a dough ball into an elongated dough portion, wherein at least two dough balls are supplied adjacent to each other to a roller assembly, are passed therethrough and are flattened thereby in order to form a separate flat piece of dough, wherein during flattening, the dough of dough balls that are adjacent to each other in a direction transverse to the process direction is urged into close contact with each other.
7. (Currently Amended) Method for transforming a dough ball into an elongated dough portion, wherein at least two dough balls are supplied adjacent to each other to a roller assembly, are passed therethrough and are flattened thereby, wherein during flattening, the dough of dough balls that are adjacent to each other in a direction transverse to the process direction are formed into a separate slab of dough forming one unity.
8. (Currently Amended) Method according to claim 6 ~~or 7~~, wherein the dough balls are supplied with a mutual distance that is larger than the size of the dough balls in a direction transverse to the process direction.
9. (Currently Amended) Method according to claim 6, ~~7 or 8~~, wherein a number of dough balls are supplied successively, are positioned adjacent to each other and are simultaneously discharged to a roller assembly and are flattened parallel therein.
10. (Currently Amended) Method according to ~~any one of the claims 6-9~~, claim 6, wherein the dough after flattening is rolled up into a dough roll.
11. (Original) Method according to claim 10, wherein the dough roll is passed through a device for lengthening the dough roll by rolling.
12. (Currently Amended) Method according to ~~any one of the claims 6-11~~, claim 6, wherein dough balls having a diameter of approximately 7-9 cm are supplied.
13. (Original) Method according to claim 12, wherein the rollers transform dough balls into a slab having a thickness of approximately 1.5-2.5 cm.

14. (Original) Method according to claim 12, wherein the rollers transform two dough balls simultaneously into a slab of dough having a width of approximately 40-50 cm.
15. (Original) Method according to claim 11, wherein the dough roll is lengthened to a length of at least 75 cm.
16. (Original) Method according to claim 11, wherein the lengthened dough roll is used for forming a so-called Zopfbrot or Brioche, baguette.
17. (Currently Amended) Method according to ~~any one of the claims 6-16~~, claim 6, wherein use is made of dough balls of wheat flour or a wheat-containing mixture.
18. 19. (Cancelled)
20. (New) Method according to claim 7, wherein the dough balls are supplied with a mutual distance that is larger than the size of the dough balls in a direction transverse to the process direction.
21. (New) Method according to claim 7, wherein a number of dough balls are supplied successively, are positioned adjacent to each other and are simultaneously discharged to a roller assembly and are flattened parallel therein.
22. (New) Method according to claim 7, wherein the dough after flattening is rolled up into a dough roll.
23. (New) Method according to claim 7, wherein the dough roll is passed through a device for lengthening the dough roll by rolling.
24. (New) Method according to claim 7, wherein dough balls having a diameter of approximately 7-9 cm are supplied.